RANGE COMPOSITION

EVO900: a range designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, EVO900 is a perfect solution for restaurants as well as large institutions needing high power and high productivity.
The models detailed in this sheet are 2 gas pasta cookers: ½ and full modules.



391112

EVO900

GAS PASTA COOKERS

ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ The gas pasta cooker is the ideal appliance for restaurants needing to cook pasta, noodles of every type, rice, dumplings, vegetables and soups for large or small servings. The pasta cooker may also be used to steam small quantities of food with the use of optional accessories: perforated GN containers and lids. This unit does not require electrical connection.
◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
◆ Well in 316L AISI stainless steel thus guaranteeing high resistence against the water and salt's corrosive action.
◆ Easy to use control panel endowed with safety gas cock, piezo ignition and water tap.
◆ Optional accessory: automatic basket lifting system through push button function allows to transform a regular gas or electric pasta cooker into one with automatic basket lifting. The electronic programmable functionalities make this unit a must for any kitchen wanting to standardize its cooking procedures. The unit consists of three stainless steel basket supports, each capable of holding one GN 1/3 basket, which may be either placed individually on either side of the pasta cooker or in combination with another unit installed on the opposite side of the pasta cooker to provide lifting for six single portion baskets (optional baskets to be ordered separately). Possibility to memorize nine cooking times through digital control.
◆ Individually controlled high-power stainless steel burners (one for each well) with optimized combustion positioned beneath the base of the well, featuring flame failure device and pilot light with separate power settings for each well (standard gas models).
◆ Large drain controlled through a manual ball-valve for fast emptying of the well.
◆ Endowed with skimming zone for collecting and discharging, through the overflow filter, of starches and foams.
◆ Safety Pressostat avoiding the machine to work without water.

TECHNICAL DATA		
CHARACTERISTICS	**MODELS**	
	Z9PCGD1MF0 392111	**Z9PCGH2MF0 392112**
Power supply	Gas	Gas
Capacity - lt.	40	40
External dimensions - mm		
width	400	800
depth	900	900
height	850	850
height adjustment	50	50
N° of wells	1	2
Usable well dimensions - mm		
width	300	300
depth	520	520
height	260	260
Thermocople safety valve	●	●
Temperature limiter	●	●
Maximum Well Capacity -lt	32, 40	32, 40
Power - kW		
gas	16.5	33
Net weight - kg.	62	115
INCLUDED ACCESSORIES		
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	1	2

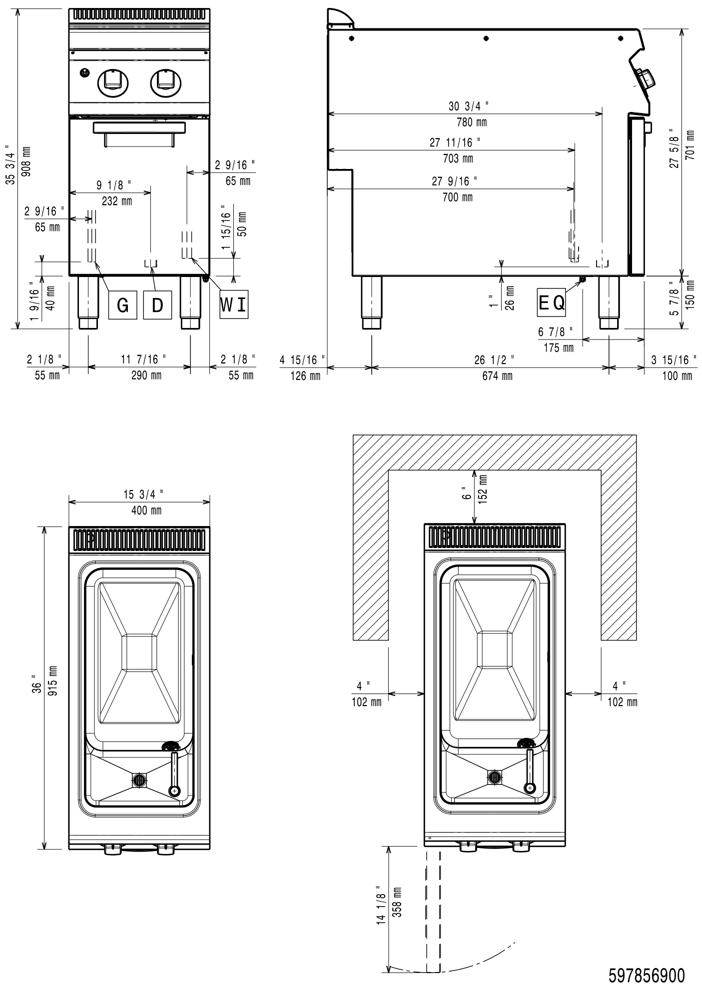
◆ All appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
◆ Ease of maintenance guaranteed by frontal access to all working components.
◆ All models have right-angled side edges to allow flush fitting joins between units, eliminating gaps and possible dirt traps.
◆ Feet in stainless steel 50 mm adjustables in height.
◆ All models can be installed on cantilever system.
◆ The special design of the control knobs and bezels guarantees against water infiltration.
◆ Main connections can be via the base of the unit.
◆ All models provided with service duct to facilitate installation.
◆ IPX5 water protection.

* In accordance with CE regulations for gas models belonging to class B11 (power over 14kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	Z9PCGD1MF0 392111	Z9PCGH2MF0 392112
1 ERGONOMIC BASKET FOR 40L PASTA COOKER	206237	206237
1 SQUARE BASKET FOR 40L PASTA COOKER	206236	206236
2 GN 1/2 BASKETS FOR PASTA COOKERS	927211	927211
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157
3 ERGONOMIC BASKETS FOR PASTA COOKER	206233	206233
3 ROUND BASKETS FOR PASTA COOKERS	927212	927212
3-GN 1/3 BASKETS FOR PASTA COOKERS	927210	927210
4 FEET FOR CONCRETE INSTALLATION	206210	206210
4 WHEELS (2 WITH BRAKE)		206188
6 ROUND BASKETS FOR PASTA COOKERS	927213	927213
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	206342	206342
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	
DRAUGHT DIVERTER WITH 150 MM DIAMETER		206132
ENERGY SAVING DEVICE-PASTA COOK. 700/900	206344	206344
FALSE BOTTOM FOR 40L PASTA COOKER BASKET	206238	206238
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM		206246
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	
FRONTAL HANDRAIL 800 MM	206167	206167
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 400 MM	206175	
FRONTAL KICKING STRIP 800 MM	206176	206176
GN 1/1 BASKET FOR PASTA COOKER	927216	927216
GRID SUPPORT FOR ROUND BASKETS	927219	927219
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186
LID AND LID HOLDER FOR PASTA COOKERS	206190	206190
MATCHING RING FOR FLUE CONDENSER 150DIAM		206133
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165
SUPPORT FRAME TO HOLD 6 ROUND BASKETS	960644	960644
WATER COLUMN WITH SWIVEL ARM	206289	206289

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392111



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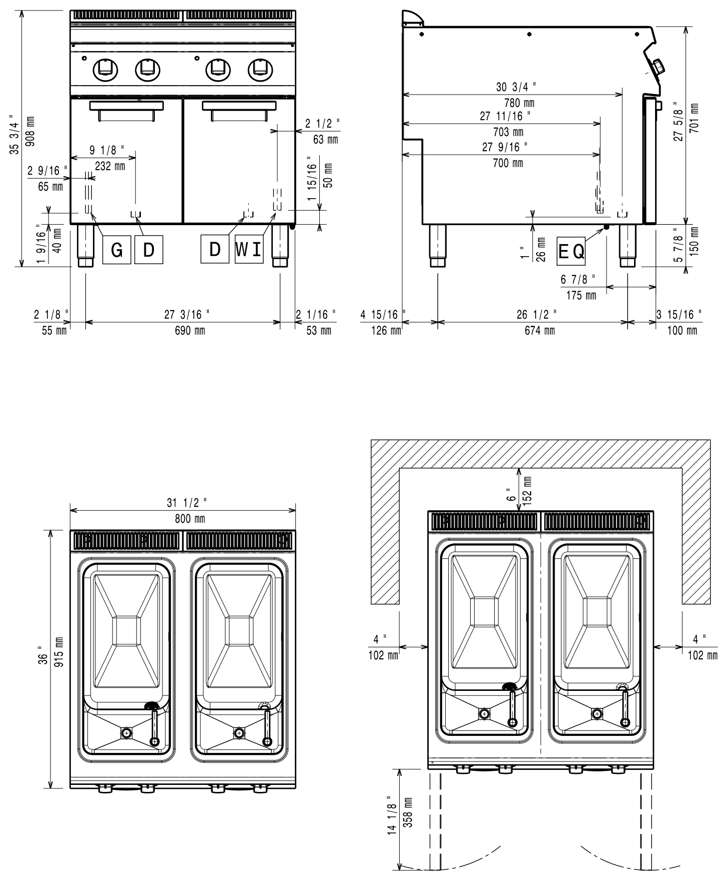
LEGEND

	Z9PCGD1MF0 392111
CWI - Cold water inlet	3/4"
D - Water drain	1"
G - Gas connection	1/2"

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392112



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LEGEND

	Z9PCGH2MF0 392112
CWI - Cold water inlet	3/4"
D - Water drain	1"
G - Gas connection	1/2"

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